

ANTIPASTI

<b>Mezze Plate</b>	<b>\$29</b>
Five of our signature dips; hummus, roast capsicum, avocado, beetroot and olive tapenade served with a cheesy pizza crust (v)	
<b>Cheese crust (v)</b>	<b>\$18</b>
<b>Rosemary and olive oil crust (v)</b>	<b>\$18</b>
<b>Garlic and olive oil crust (v)</b>	<b>\$18</b>
<b>Tasting plate for two</b>	<b>\$55</b>
Two BBQ king prawns, Italian meatballs, Sydney rock oysters, smoked salmon, arancini, eggplant croquettes and salt 'n' pepper squid with house made dipping sauce	
<b>Waterfront Veggie Platter</b>	<b>\$55</b>
Arancini balls, eggplant croquettes, olives, grilled halloumi and guacamole dip served with house-made corn chips	
<b>Asian Inspired Salt 'n' Pepper Squid</b>	<b>\$28</b>
Squid lightly dusted with seasoned flour, fried and served on a bed of rocket with lime aioli	
<b>Antipasto Board</b>	<b>\$55</b>
Prosciutto, spicy sopressa salami, mortadella, burrata, olives, arancini, chargrilled vegetables and giardiniera served with 2 rosetta rolls	
<b>Rollantini Di Melanzane</b>	<b>\$28</b>
Eggplant rolls stuffed with spinach, ricotta, basil & pine nuts, finished in our traditional homemade napolitana sauce, topped with gratinated parmesan, served with bread (v)	
<b>BBQ King Prawns</b>	<b>\$30</b>
King prawns barbequed (4pc) with grilled lemon and chimichuri sauce	
<b>Cozze Picante</b>	<b>\$29</b>
Kinkawooka Black Mussels cooked in extra virgin olive oil, spring onion, garlic & chilli with a tomato & white wine sauce, served with bread	
<b>Bucket of Prawns</b>	<b>\$38</b>
400g fresh Queensland Tiger Prawns, served with lemon wedges and our housemade mango basil dipping sauce* served with bread & butter * includes dairy	
<b>Rock Oysters</b>	
Sydney Rock Oysters sourced from the Merimbula and Pambula area on the south coast of NSW	
<b>Natural served with Sherry Vinaigrette (gf)</b>	<b>\$5</b>
<b>Classic Kilpatrick</b>	<b>\$6</b>
<b>Mornay</b>	<b>\$6</b>
<b>Jalapeño Poppers</b>	<b>\$28</b>
Fresh jalapeño peppers, deseeded and stuffed with a rich and creamy blend of cream cheese and chorizo, finished with a peppercorn jam and reduced balsamic glaze (6pc)	

<b>Cheese Plate</b>	<b>\$36</b>
Chef's selection of three cheeses served with quince jam, muscatel & fruit bread	
<b>Zucchini Flowers</b>	<b>\$24</b>
Lightly battered zucchini flowers gently fried to a golden crisp and stuffed with a delicately balanced mix of spinach, ricotta and pine nuts served on a bed of rocket (2pc)	
<b>Baked Figs</b>	<b>\$29</b>
Fresh figs wrapped in thin slices of premium prosciutto, stuffed with creamy gorgonzola cheese, baked to perfection, drizzled with honey and finished with pistachio crumbs (2pc)	
<b>Field Mushroom</b>	<b>\$26</b>
Plump field mushroom stuffed with goat's cheese and caramelised onions served on a bed of vibrant rocket, with walnut and parmesan (2pc)	

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BYO Wine Only \$6 corkage per glass  
(gf) Gluten Free (v) Vegetarian (vg) Vegan

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WORLD FLAVOURS

<b>Stir-fry</b>	
Our made-to-order stir fries are tossed with vegetables, Hokkien noodles, our own authentic stir-fry sauce and your choice of:	
<b>Prawn &amp; Coriander</b>	<b>\$36</b>
<b>Chicken &amp; Cashew Nut</b>	<b>\$29</b>
<b>Tofu fried rice with egg</b>	<b>\$24</b>
<b>King Prawn Sizzlers</b>	<b>\$42</b>
Succulent king prawns, marinated in rare spices, served sizzling with vibrant veggies, aromatic rice, and chef's secret sauce	
<b>Vodka Glazed Chicken Sizzler</b>	<b>\$38</b>
Tender chicken winglets and drumsticks, infused with vodka and aromatic herbs, served on a sizzling platter. Accompanied by a side of aromatic rice, stir-fried veggies, and a tantalising vodka glaze	
<b>Veggie Medley Sizzlers</b>	<b>\$32</b>
An exquisite combination of tofu, mushrooms, and a colourful assortment of vegetables, all masterfully marinated and served sizzling hot with a side of aromatic rice. Enhanced with a medley of peppers and green veggies and drizzled with a delectable sauce	
<b>Tandoori Mix Meat Sizzler</b>	<b>\$49</b>
A tantalizing fusion of tandoori wings, juicy drumsticks, flavourful Angus black sirloin, and mouth watering pork ribs, all expertly marinated and grilled to perfection. Served with soft and aromatic roti bread	

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<b>Salmon Pie</b>	<b>\$36</b>
Atlantic salmon, potato, leek and feta in a creamy white wine sauce, topped with puff pastry and served with a side of steamed green vegetables	
<b>Chicken Roulade Breast</b>	<b>\$38</b>
Chicken bread stuffed with spinach, ricotta and pistachio mix, wrapped in smoked bacon, served with baby Dutch carrots on a bed of mash potato finished with creamy mustard sauce	
<b>Mixed Seafood Platter</b>	<b>\$59</b>
Fresh oysters, fresh QLD tiger prawns, smoked salmon, Lakes Entrance flathead fillet (grilled or battered), BBQ king prawns, crab claws, calamari and grilled giant octopus served with chips & salad. <i>Extra piece of flathead + \$9</i>	
<b>Fish &amp; Chips</b>	<b>\$39</b>
Lakes Entrance Flathead fish fillet (grilled or fried) with chips, a crispy Caesar salad & homemade tartare sauce. (GF option available; grilled fish with garden salad)	
<b>Prime Cut Eye Fillet</b>	<b>\$44</b>
Premium beef eye fillet cooked to your liking served with hand cut chips and iceberg lettuce salad, finished with red wine jus	
<b>Bouillabaisse</b>	<b>\$42</b>
Fresh Seafood seared in olive oil, garlic, chilli, kaffir lime, fresh ginger, finished in a white wine & Napolitana broth. Served with bread	
<b>Catch of the Day</b>	<b>\$44</b>
Dependent upon market availability, please check with our friendly staff.	
<b>Classic Lobster Mornay</b>	<b>\$49</b>
Succulent half lobster topped with our signature Champagne mornay, served with chips and garden salad. <i>Whole lobster \$79</i>	

<b>Chicken Dumplings</b>	<b>\$28</b>
Hand-made, traditional Nepalese Momo filled with chicken and served with light soy sauce (10pc)	

SIDES

<b>Steamed greens (v) (gf)</b>	<b>\$18</b>
<b>Bread</b>	<b>\$8</b>
with extra virgin olive oil (v)	
<b>Garlic Bread (v)</b>	<b>\$9</b>
<b>Sweet Potato Chips</b>	<b>\$16</b>
with sour cream (v)	
<b>Hot Chips (v)</b>	<b>\$15</b>
<b>Wedges served with sour cream and sweet chilli sauce (v)</b>	<b>\$18</b>

PIZZA

<i>Sorry no HALF   HALF</i>	
<i>Gluten free and vegan options available extra \$7 Extra chilli \$2.50   Extra sauces \$1</i>	
<b>Margherita</b>	<b>\$24</b>
Italian tomato, buffalo mozzarella, fresh basil & olive oil (v)	
<b>Meat-lovers</b>	<b>\$29</b>
Cabanossi, Pepperoni & Ham with BBQ Sauce	
<b>Bacon-lovers</b>	<b>\$28</b>
Smoked bacon, confit garlic, caramelised onion, gorgonzola cheese	
<b>Ricottina</b>	<b>\$28</b>
Mixed mushrooms, garlic confit, oregano, mozzarella, ricotta and ham	
<b>Peri Peri Chicken</b>	<b>\$29</b>
Chicken marinated in our signature peri peri mix, mushrooms, red onion & peri peri mayo	
<b>Waterfront</b>	<b>\$34</b>
Prawns, calamari, mussels, octopus, caramelised onion and garlic confit	
<b>Prosciutto</b>	<b>\$32</b>
Tomato, buffalo mozzarella, prosciutto and basil, topped with rocket and shaved parmesan	
<b>Capricciosa</b>	<b>\$31</b>
Spicy soppressa salami, mushrooms, sundried tomato, olives & artichokes topped with chilli jam	
<b>Ham &amp; Pineapple</b>	<b>\$26</b>
Ham, pineapple and oregano	
<b>Pumpkin</b>	<b>\$29</b>
Herb roasted pumpkin, ricotta, caramelised onion, baby spinach and pine nuts (v)	
<b>Chilli Prawns</b>	<b>\$36</b>
Prawns, roasted capsicum, cherry tomatoes, buffalo mozzarella topped with dried chilli and salsa verde	

PASTA

*Extra chilli \$2.50*

<b>Porcini Risotto</b>	<b>\$34</b>
Mushrooms, leek and porcini in extra virgin olive oil, delicately finished with shaved aged parmesan and truffle oil (v,gf)	
<b>Prawn and Broccoli Risotto</b>	<b>\$38</b>
Seared prawns and broccoli in garlic and extra virgin olive oil with chilli and basil, topped with aged parmesan to create an authentic risotto (gf)	
<b>Crab Meat Risotto</b>	<b>\$38</b>
Crab meat, asparagus, garlic, chilli & fresh basil in napolitana sauce, with Grana Padano (gf)	
<b>Gnocchi al Pesto Genovese</b>	<b>\$32</b>
Authentic ricotta gnocchi made in house, fresh pesto using our Ligurian pesto recipe, topped with pine nuts and aged shaved parmesan cheese (v)	
<b>Ricotta Gnocchi</b>	<b>\$32</b>
House made ricotta gnocchi with herb roasted pumpkin and pine nuts finished in a sage & burnt butter sauce (v)	
<b>Penne Napolitana</b>	<b>\$26</b>
Penne pasta made in house with a classic basil & tomato Napolitana sauce	
<b>Prawn Linguine</b>	<b>\$38</b>
House made linguine pasta tossed with prawns, garlic, chilli, fresh tomato and basil	
<b>Spaghetti alle Vongole</b>	<b>\$34</b>
Spaghetti tossed with Vongole, chilli, fresh tomato and basil in white wine butter sauce	
<b>Spinach and Ricotta Ravioli</b>	<b>\$31</b>
House made ravioli filled with spinach and ricotta, finished in a fresh traditional tomato and basil Napolitana sauce	

BURGERS & SANDWICHES

*All served with waffle fries*

<b>Waterfront Beef Burger</b>	<b>\$27</b>
Premium wagyu beef, American mustard, lettuce, pickle, ketchup, tomato & American cheese	
<b>Chicken Burger</b>	<b>\$28</b>
Grilled marinated chicken fillet with cheese, iceberg lettuce, caramelised onion, tomato, cucumber, avocado & aioli	
<b>Barramundi Burger</b>	<b>\$29</b>
Grilled barramundi fillet with iceberg lettuce, tomato, cucumber, red onion & capers with a tartare aioli	
<b>Veggie Burger</b>	<b>\$26</b>
Mixed veg in our special blend of spices, iceberg lettuce, tomato, tzatziki sauce & hummus (v)	

<b>Steak Sandwich</b>	<b>\$32</b>
Scotch fillet steak with crisp iceberg lettuce, fresh tomato, beetroot & caramelised onion	

<b>Double Patty Cheeseburger</b>	<b>\$32</b>
Two premium wagyu beef patties, pickles, diced onion, American cheese, mustard and ketchup	

SALADS

<b>Traditional Caesar Salad</b>	<b>\$22</b>
Cos lettuce, bacon, croutons, parmesan cheese and egg, finished with a freshly made caesar dressing <i>Chicken + \$8   Smoked Salmon + \$9</i>	
<b>Prawn Caesar Salad</b>	<b>\$29</b>
Cos lettuce, prawns, croutons, parmesan cheese and egg, finished with a freshly made caesar dressing	
<b>Caprese Salad</b>	<b>\$26</b>
Buffalo mozzarella, fresh tomato and basil drizzled with extra virgin olive oil and a balsamic glaze (v)	
<b>Mushroom Salad</b>	<b>\$27</b>
Mushrooms sautéed, crispy pancetta, thyme, pear cous cous, goats cheese finished in balsamic vinaigrette	
<b>Waterfront Poke Bowl</b>	<b>\$34</b>
Smoked trout, brown rice, avocado, pickled ginger, edamame, shallots, fresh chilli, cucumber, carrot and red cabbage, garnished with sesame seeds & coriander. Served with a refreshing soy & lime dressing	
<b>Chilli Prawn &amp; Mango Salad</b>	<b>\$31</b>
Grilled chilli marinated prawns , mango, green papaya, fresh coriander, snow pea sprouts, mint, basil, bean shoots & peanuts with a spicy nam jim dressing	
<b>Waterfront Vegan Delight</b>	<b>\$29</b>
Kale, spinach, sweet potato, pumpkin, corn, broccolini, avocado, pumpkin seeds & vinaigrette dressing (vg) (gf)	

KIDS MENU

*For children 12 and under* *All meals \$18*

Kids Cheeseburger and Chips

Spaghetti Bolognese or Napolitana

Crumbed Chicken Strips with Chips & Salad

Mini Margherita Pizza

Mini Ham and Pineapple Pizza

Battered Fish & Chips with Salad

Buttery Creamy Cheesey Penne Pasta



## ON THE DECK

**PLEASE ORDER AND PAY AT COUNTER**

To ensure meals are served at the same time,  
they must be ordered and paid for in one transaction

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